000536 - Southwest Taco Soup CACFP :	Components	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #3 Complex Food Preparation	Meat/Alt: 2 oz				? - Milk
Number of Portions: 25	Grains: 0.5 oz				? - Egg
Size of Portion: 3/4 CUP	Fruit:				? - Peanut
	Vegetable: 0.5 cup				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions		
051506 Beef, Crumbles w/SPP, Cooked, Frozen	2 lbs + 14 7/8 ozs	1. In a large pot, combine beef, beans, corn, tomatoes, and salsa.		
799957 BEANS, CANNED, PINTO, WHOLE, LOW-SODIUM	2 1/3 cups	Simmer for 10 minutes over medium heat.		
050486 CORN, YELLOW, WHOLE KERNEL, COOKED FROM	4 5/8 cups			
051504 Tomatoes, Diced, No Salt Added, Canned	5 7/8 cups			
051495 Salsa, Low-sodium, Canned	2 1/4 cups			
902937 Ranch Mix	11 7/8 Tbsp	2. Add ranch seasoning, taco seasoning, garlic, and water. Simmer		
002075 SEASONING MIX,DRY,TACO,ORIGINAL	9 7/8 Tbsp	for an additional 45 minutes over low heat. Ensure that the internal temperature reaches 165° F. Remove from heat.		
799903 GARLIC,GRANULATED	1 7/8 tsp			
014429 BEVERAGES,H2O,TAP,MUNICIPAL	4 3/8 cups			
051556 Cheese, Cheddar, Yellow, Reduced Fat, Sh	2 1/2 cups	3. To serve, place soup in a bowl and top with cheese and chips.		
902985 CHIPS, TORTILLA, OVEN BAKED, REGULAR, WH	12 1/2 ozs			

## \*Nutrients are based upon 1 Portion Size (3/4 CUP)

						(5, 0 . )		
Calories	277 kcal	Cholesterol	45 mg	Sugars	*2.5* g	Calcium	*51.33* mg	35.45% Calories from Total Fat
Total Fat	10.93 g	Sodium	647 mg	Protein	16.26 g	Iron	*2.32* mg	17.00% Calories from Saturated Fat
Saturated Fat	5.24 g	Carbohydrates	29.85 g	Vitamin A	*596.7* IU	Water <sup>1</sup>	*41.64* g	*0.00%* Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	6.05 g	Vitamin C	*11.2* mg	Ash <sup>1</sup>	*1.12* g	43.06% Calories from Carbohydrates
								23.45% Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

<sup>\* -</sup> denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>&</sup>lt;sup>1</sup> - denotes optional nutrient values

<sup>&</sup>lt;sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.